



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Martin F. Beny et al. Art Unit : 1761
Serial No. : 09/447,023 Examiner : Helen Pratt
Filed : November 22, 1999
Title : CRANBERRY PROCESSES AND PRODUCTS

Commissioner for Patents
Washington, D.C. 20231

RECEIVED
OCT 17 2001
TC 1700

DECLARATION UNDER 37 CFR §1.131

1. I am an inventor on the above-captioned patent application.

2. Attached as Exhibits A and B are copies of documents dated prior to February 17, 1998, the publication date of JP 10042824. (Dates have been redacted from these copies.) These documents establish possession of a beverage including a low anthocyanin cranberry juice component.

3. Exhibit A is a report describing analysis of low anthocyanin cranberry juice. The report was prepared for Martin F. Berry and Katie G. Haight, both named inventors on the present application. The report indicates analysis of three juice samples, which were logged at Ocean Spray notebook number 164, page 29. Two samples are designated "w" for white from fruit designated as "White Fedex To" (Tomah) and "White Tomah". The report provides an anthocyanin profile on these samples, determined by HPLC, and converted to 7.5 Brix which indicates low anthocyanin juice. (The report also includes data on total anthocyanins determined by absorption but the dilution factor was not recorded and this data is not relied on here.)

As a result, the report demonstrates possession of cranberry juice having low anthocyanin content.

4. Exhibit B is a copy of Ocean Spray notebook number 164, page 29. This notebook was kept by Katherine G. Haight, a named inventor on the present application. The

CERTIFICATE OF MAILING BY FIRST CLASS MAIL

I hereby certify under 37 CFR §1.8(a) that this correspondence is being deposited with the United States Postal Service as first class mail with sufficient postage on the date indicated below and is addressed to the Commissioner for Patents, Washington, D.C. 20231.

9 October 2001
Date of Deposit

Diane C. Brown
Signature

Diane C. Brown
Typed or Printed Name of Person Signing Certificate

notebook page indicates receipt of the low anthocyanin cranberries ("Fedex from Tomah"), pressing juice from the berries, and formulation of a beverage including the juice.

As a result, the notebook page demonstrates possession of a beverage including low anthocyanin cranberry juice.

5. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Date: 9/26/01

Martin F. Berry
Martin F. Berry

Date: 9/26/01

Katherine G. Haight
Katherine G. Haight

Date: 9/26/01

Donald C. Weber
Donald C. Weber

Date: 9/26/01

Harold L. Mantius
Harold L. Mantius

Date: 9/26/01

Luther H. Leake
Luther H. Leake

Date: 9/26/01

Rodney A. Series
Rodney A. Series

ANALYTICAL REQUEST FORM

SAMPLE/NOTEBOOK 623-13

MP 88/10/00 ANALYTICAL

SAMPLE ID Crystal Samples

DATE:

TIME TRAC CODE: NEW PROCESS EXPLORATORY PL0001

REQUESTOR: MARTIN F. BERRY (7254)/ KATIE HAIGHT (7103)

DATE REQUIRE

ANALYSIS

Notobook #	0164-29	0164-29	0164-29						
Sample #	W	W	C						
STATUS	AS IS	AS IS	AS IS						
FRUIT	White Peach To	White Tomato	Cornish Tomato			White Peach To	White Tomato	Cornish Tomato	
PROCESS	Juice	Juice	Juice			Juice	Juice	Juice	
These columns reported at straight brix				These columns corrected to 7.5 brix					

MOISTURE (Vacuum)									
FAT (AH)									
PROTEIN									
ASH									
FIBER									
JUICE *BRIX	X	6.87	6.76	7.41					
SUGAR PROFILE	X								
SUCROSE %	X		0.1			0.0	0.2	0.0	
DEXTROSE %	X	3.1	2.7	3.3		3.3	3.0	3.4	
FRUCTOSE %	X	0.7	0.3	0.8		0.7	0.4	0.6	
ACIDITY %TA	X	2.4	2.6	2.4		2.6	2.8	2.4	
pH	X	2.5	2.5	2.4					
ACID PROFILE	X								
QUINIC %	X	1.08	1.29	1.34		1.18	1.43	1.36	
MALIC %	X	0.53	0.88	0.96		0.58	0.73	0.97	
CITRIC %	X	1.92	1.86	1.63		2.10	2.06	1.65	
BENZOKI PPM	X	73.8	76.1	109.1		80.6	84.4	110.4	
TOT. ANTHOCYANINS	X	0.030	0.090	1.980	MG/100ML				
ANTHOCYANIN PROFIL	X	ALL ANTHOCYANINS QUANTITATED AS CYANADIN-3-GALACTOSIDE							
cyanadin-3-galactoside		1.6	2.8	51.4	PPM	1.7	3.1	52.0	
cyanadin-3-glucoside		B.Q.L.	0.2	3.1	PPM	0.0	0.2	3.1	
cyanadin-3-arabinoside		1.5	2.8	46.5	PPM	1.6	3.1	47.1	
peonidine-3-galactoside		1.1	2.3	55.2	PPM	1.2	2.6	55.9	
peonidine-3-glucoside		0.3	0.6	7.9	PPM	0.3	0.6	8.0	
peonidine-3-arabinoside		0.7	1.4	23.9	PPM	0.8	1.6	24.2	
		B.Q.L. = BELOW QUANTITATION LIMIT							
TANNINS									
PHENOLICS									
FLAVOR CMPS PROFILE									
AROMA CMPS PROFILE									
UTI FACTOR									
MINERALS									
CALCIUM MG/100M	X	4.47	4.36	4.62		4.88	4.84	4.68	
POTASSIU MG/100M	X	84.70	99.60	84.30		103.38	110.50	85.32	

Project No. _____

Book No. _____

29

TITLE _____

From Page No. _____

- White Cranberries FedEx from Tamah
thawed, sliced & pressed 3min x 3

- Control & white "Crystal" Processing (#1 4:30pm)
thawed, sliced & pressed

Pressing - Control - 3min x 3 = 9 1/2 min

- white - 3min x 3 + several short press = 13 min

White FedEx - 7.2°B Juice

" #1 4:30

Control #1 4:30

6.7°B Juice

7.3°B Juice

Label

WA Bev. 12.4°B

WB Bev. 12.6°B

WC Bev. 12.8°B

Bev. Formula (same as)

270 g raw juice

108 g sucrose

622 g H₂O

1.0 kg

all hot processed

White FedEx Juice

TA
5.0 mL

21.75 mL

TA (3100 mL)

#1 0.70 2.83

Control #1 4:30

18.95

#1 0.61 2.46

White #1 4:30

18.75

#1 0.60 2.44

Ferm. Sample - 11.1°B refrax - 0.15% ETOH

ID-

Bev. Formula: H₂O - 691.4 g

Juice - 187.3 g

HFCs - 173.6 g

Asc. 10.4 g

Bev. - 13.4°B

Hot Gelled

No Control Avail.

Real Fat

Ferm Samples

B. Turc - ETOH

#5 3.0 pH

2.07%

#6 3.4 pH

0.08%

#6 3.1 pH

2.13%

To Page No. _____

Witnessed & Understood by me,

Date

Invested by

N. B. Knight

Date

Recorded by

N. B. Knight